

E N G L I S H

Read this instruction booklet carefully before installing and using the machine. In this way, you will obtain the best possible results and maximum operating safety.

SAFETY WARNINGS

Read the following instructions carefully!

- Before use, check that the power supply corresponds to the voltage shown on the serial number plate. Connect the appliance only to properly-earthed power outlet (minimum 10A).
- In case of incompatibility between the plug and your socket, have the socket replaced by a qualified electrician.
- The electrical safety of this appliance is only guaranteed when it is properly earthed according to current electrical safety regulations. The manufacturer declines all responsibility for any damage resulting from inadequate earthing of the appliance. If in doubt, consult a qualified electrician.
- Do not use the appliance without water!
- This appliance is designed to make coffee: be careful to avoid scalding when using the water and steam jets.
- Do not touch hot parts (steam nozzle, area around the filter-holder and filter).
- Do not remove the filter-holder when the appliance is producing steam or hot water.
- Do not leave coffee grounds in the filter -holder attached to the machine; remove immediately after making coffee.
- Do not leave water in the machine when the room temperature is 0°C or below.
- After unpacking, check the appliance for damage. If in doubt, do not use the appliance; contact a qualified technician.
- Packaging materials (plastic bags, polystyrene foam, etc.) are a potential source of danger, and must be kept out of reach of children.
- The use of adaptors, multiple plugs and/or extension cords is not recommended. If these are absolutely necessary, use only single adaptors and multiple plugs and extension

cords that conform to current safety regulations. Do not exceed the maximum power limit shown on the adaptor.

- This appliance is designed for domestic use only. Any other use of the appliance is considered improper and therefore dangerous.
- The manufacturer declines all responsibility for any damage resulting from improper, incorrect or careless use of the appliance.
- When using any electrical appliance, a few basic rules should be observed:

In particular:

- Do not touch the appliance with wet or damp hands or feet.
- Do not use the appliance in bathrooms.
- Do not pull the power cable or the appliance to remove the plug from socket.
- Do not leave the appliance exposed to atmospheric agents (rain, sun, frost, etc.).
- Do not allow the appliance to be used by children or irresponsible persons unless under supervision.
- Do not immerse the appliance in water.
- Before carrying out any cleaning or maintenance operations, always disconnect the appliance from the mains power supply by removing the plug.
- In case of failure or malfunction, switch off the appliance and do not attempt to effect repairs. Contact an authorized Service Centre and insist on original spare parts. Failure to observe the above points may affect the safety of the appliance.
- Should you decide not to use the appliance again, remove the plug from the socket and cut the power cable to render the appliance completely inoperative.
- Installation must be carried out according to manufacturer's instructions.
- The supply cable must not be replaced by the user, as this requires the use of special tools. If the supply cable is damaged, contact an authorized Service Centre.
- Remove the plug from the mains socket when the appliance is not in use. Do not leave the appliance switched on unnecessarily. Turn off the power switch when the appliance is not in use.

Materials and articles destined for use in contact with food products conform to the EEC directives 89/109.

DESCRIPTION OF THE APPLIANCE

- 1 Cup warmer
- 2 Compartment for accessories
- 3 Steam outlet lever
- 4 Level indicator
- 5 Power cord
- 6 Water tank
- 7 "Cappuccino" nozzle (if fitted)
- 8 Anti-scalding guard
- 9 Steam outlet tube
- 10 Pressure gauge (if fitted)
- 11 ON/OFF switch
- 12 Coffee dispenser switch
- 13 Steam switch
- 14 ON/OFF indicator light
- 15 Coffee-ready indicator light
- 16 Steam-ready indicator light
- 17 Automatic coffee press
- 18 Filter for "serving illycaffè"* or coffee pods
- 19 2-cup filter
- 20 1-cup filter
- 21 Boiler outlet
- 22 Filter lock
- 23 Filter holder
- 24 2-cup adaptor
- 25 Measuring/pressing spoon
- 26 Drip tray
- 27 Grid for cups

- * Serving Illycaffè : a single serving (7 grams) of 100 % "arabic" coffee, pressurized to preserve the flavours. Specially ground, measured out, tamped down and packed between two layers of special filter paper

'serving illycaffè' brand coffee pods may also be used for easier and faster coffee making. These not only give the correct measure of coffee, they also make cleaning easier. Other types of pod may not give such good results.

USING THE COFFEE-MAKER FOR THE FIRST TIME

Remove the packaging and take out the bag containing the accessories. When the appliance is new, the following accessories must be washed with lukewarm water and detergent then rinsed thoroughly: filter holder, measuring, filters, water tank, 2 cup adaptor, pressing spoon. The internal circuit of the coffee-maker must then be pre-washed as follows:

Filling the tank

Remove the reservoir by pulling it sideways, at the same time lifting the tubes (fig. 1).

Rinse the reservoir and fill with fresh water up to the upper mark (fig. 2). Inspection of the water level is facilitated by a ball-shaped float. Replace the reservoir in its housing, ensuring that the tubes are immersed in the water (fig. 3).

A simpler way of filling the reservoir is to pull it out just enough to be able to pour in water directly from a jug.

Remember to clean the reservoir regularly.

Pre-washing

- Plug in at the power socket, remembering the safety instructions.
- Press the ON/OFF switch (11). The ON/OFF pilot lamp will switch on (14) (fig. 4).
- Press the delivery switch (12). The pump will switch on (fig. 5).
- Wait until water begins to flow from the boiler nozzle (fig. 6), then press the delivery switch again.
- After about 2 minutes, the "OK" pilot lamp will light (15) (fig. 7).
- Press the delivery button again (12) allowing water to flow from the boiler nozzle (fig. 6).
- After 15/20 seconds, press the delivery button again to interrupt the flow of water from the nozzle (12).
- Wait until the water in the boiler returns to the correct temperature. When the OK pilot lamp lights, repeat the previous operation.

To ensure perfect pre-washing, repeat the above procedure at least five or six times.

The machine is now ready for use.

Features

To fit the filter-holder, place it under the boiler nozzle (fig. 8). Then push the filter-holder upwards and at the same time rotate it towards the right as far as it will go.

A handy compartment in the lower section of the casing can be used to store the measuring spoon (fig. 9).

Cups can be placed on the shelf (fig. 10) for warming. If the machine is left switched on for a while, the cups on the shelf will be warmed.

MAKING ESPRESSO COFFEE

Helpful hints

- Always use fresh water and keep the tank clean.
- Before dispensing the coffee, always wait for the OK light to come on: this indicates that the water in the boiler has reached the ideal temperature for coffee-making.
- In order to obtain a perfect cup of coffee, avoid the use of plastic or paper cups.
- Before making coffee, warm the cups, filter holder and filters.

The accessories can be heated with hot tap water or in the following way:

- Turn on the machine by pressing the ON/OFF switch (11) (fig. 4).
- Insert the 1- or 2-cup filter, or the 'serving illy-caffè' pods filter (as required) in the filter holder and, without adding coffee, attach the filter holder to the machine as explained above. Place a coffee cup beneath the filter holder.
- Wait for the OK light to come on (fig. 7).
- Press the delivery switch again, then remove and drain the filter-holder, the filter and the cups.

It is important that you use coffee ground especially for home espresso machines.

Arabica coffee is recommended as it has a low level of caffeine; it is also sweet, has low acidity and is easy to digest.

The ideal amount of coffee is 1 measure for one cup, and about 2 measures for two cups.

The optimum dispensing time is about 20 seconds. Your machine is equipped with an 'anti-cooling' adaptor (24) allowing you to dispense the coffee into two cups. To attach this to the filter holder, just align the guide on the adaptor with the pin on the filter holder, push the adaptor up and turn it (see fig.11).

Using the pressure gauge (if fitted)

When making espresso coffee, the pressure at which the pump forces the water through the coffee is extremely important.

Your coffee machine is fitted with a 3-section pressure gauge which enables you to check that the delivery pressure is correct (fig. 12):

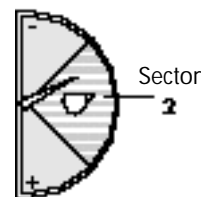
Sector 1: Pressure too low

Sector 2: Pressure correct

Sector 3: Pressure too high

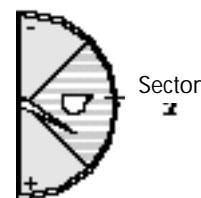
Also, regulation of the pressure allows you to obtain a cup of coffee to suit your personal taste. Check the position of the pressure indicator while the coffee is being delivered: if the indicator is in the upper part of sector 2:

- your coffee will be weak



If the indicator is in the lower part of sector 2:

- your coffee will be strong



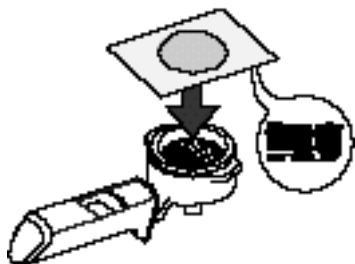
By varying the delivery time, you can vary the strength and the concentration of the coffee you obtain, depending on the position of the pressure indicator.

Procedure

- Switch on the machine by pressing the ON/OFF switch (fig. 4) and wait until the "OK" pilot lamp lights (fig. 7). This lamp indicates that the machine is ready to perform the selected function (in this case, to make coffee). A few drops of water may escape from the boiler nozzle. This is perfectly normal.
- Insert the 1- or 2-cup filter, or the 'illycaffè' pods filter (as required) in the filter holder (fig. 13)
- Heat the filter holder and filter by attaching them, empty, to the machine and pressing the dispenser switch for a few seconds. Drain, then fill the filter with ground coffee, spreading it evenly (fig. 14) and pressing it. If the coffee is damp or ground very finely, press it only lightly. If the coffee is dryer, or more coarsely ground, press it slightly more. After pressing it, if necessary, add extra coffee to the rim.
- After filling the filter and pressing the coffee, put the automatic press (17) in position as

shown in fig. 15. Then attach the filter holder (with the automatic press on top of the grounds) as explained above. Remove any excess coffee from the rim of the filter.

If you use 'serving illycaffè' coffee pods in your espresso machine, use the special filter; insert the coffee pod ensuring the name 'illycaffè' is facing down and the long side of the pod is parallel to the handle (see illustration).



Coffee pods must be stored, handled and placed in the filter holder with care to avoid any deformation.

- Fit the filter cup as described above (fig. 8).
- Place the pre-heated cup or cups on the drip tray, under the filter cup spouts. When the light comes on, press the dispensing switch and only release when the desired amount of coffee has been dispensed (about 20 seconds).
- To release the filter cup, wait for a few seconds then turn the handle from right to left.
- To remove used coffee, keep the filter closed with the special lever built in to the handle; take off the automatic coffee press, grasping it by the special indents (take care not to scald yourself) (fig.16) and remove the coffee by tapping the overturned filter holder (fig.17). Remove the used pod by lifting one corner. If the pod remains stuck to the upper part of the machine, loosen it by pushing the coffee dispenser button for a few seconds.
- If the machine is not to be used for a long time, turn it off and empty the water tank. A pre-wash should be performed, as described above, before using it the next time.

PRODUCING STEAM

Steam is useful both for preparing "cappuccino" and for heating liquids.

Operating instructions

- Switch the machine on by pressing the ON/OFF switch and the steam switch (fig. 18).

The ON/OFF and steam pilot lamps light.

- After a few minutes, the OK pilot lamp (fig. 19) lights to indicate that the machine has reached the correct temperature for the selected function (in this case, the generation of steam).
- Immerse the steam nozzle in the liquid to be heated and turn the steam outlet lever downwards (fig. 20).

Adjust the position of the lever to regulate the quantity of steam delivered by the nozzle.

- When the liquid is hot, completely close the steam lever and press the steam switch again (the steam pilot lamp will switch off).
- Attention! When using the steam function, a few drops of water may escape from the nozzle: this is completely normal. However, care should be taken to avoid scalding.
- Clean the steam nozzle immediately after use, as dried milk can be extremely difficult to remove (fig. 21).

Att.: For a few moments, the steam will come out mixed together with a little water. In order to obtain drier steam, hold the steam lever open for a few seconds.

After using the machine to produce steam, the boiler must be re-pressurized by pressing the delivery switch (12) and allowing water to flow from the nozzle for a few seconds. This also brings the machine back to the optimum temperature for making coffee.

HOW TO MAKE A GOOD CAPPUCCINO

- Use a metal container, preferably tall with a small diameter. Only fill it 1/3 of the way up with milk to prevent it from boiling over. Always use fresh (not boiled) milk. If possible, the milk should be cold.
- Immerse the steam outlet nozzle deeply into the milk in order to heat it.
- Lower the container until the nozzle skims the surface of milk (fig. 22), immersing the nozzle slightly from time to time for a few seconds.

- If your coffee machine is equipped with a cappuccino nozzle, immerse the nozzle into the milk down to the mark on the nozzle (fig. 22).
- N.B.: Immediately after use, unscrew and rinse the cappuccino nozzle to remove any milk deposit (fig. 23).
- From time to time, use a pin to clean the holes in the cappuccino nozzle (fig. 24).

PRODUCING HOT WATER

(to prepare tea, consommé, etc.)

- Switch the machine on by pressing the "ON/OFF" switch (fig. 4).
- Wait until the "OK" pilot lamp lights (fig. 7).
- Place a cup or glass under the steam nozzle.
- Press the delivery switch and, at the same time, open the steam outlet lever.
- Hot water will flow from the nozzle. As soon as the desired quantity of hot water has been obtained, close the lever and press the delivery switch again.
- If more than 1 litre of water is used, wait at least 5 minutes before drawing hot water again.

CLEANING AND MAINTENANCE

- Before carrying out any cleaning operations of the exterior parts, switch the machine off, remove the plug from the socket and leave the machine to cool.
- Do not use solvents, detergents or abrasive products to clean the machine. A soft damp cloth is sufficient.
- Clean the filter-holder, filters, drip tray and water reservoir regularly.
- Do not immerse the appliance in water.

DESCALING

It is advisable to de-scale the appliance every 4 - 8 months, depending on the hardness of the water and the frequency of use. De-scale using water and vinegar as follows:

- Fill the tank with water, diluting 100cc of vinegar in it.
- Operate the machine as though making coffee until the tank has been emptied, then rinse.
- Repeat the operation with water only for 2-3 tanks, rinsing until there is no longer any smell of vinegar.

Descaling with other substances may be hazardous to your health.

ELECTRICAL CONNECTION (UK ONLY)

- A) If your appliance comes fitted with a plug, it will incorporate a 13 Amp fuse. If it does not fit your socket, the plug should be cut off from the mains lead, and an appropriate plug fitted, as below.
- WARNING:** Very carefully dispose of the cut off plug after removing the fuse: do not insert in a 13 Amp socket elsewhere in the house as this could cause a shock hazard.
- With alternative plugs not incorporating a fuse, the circuit must be protected by a 15 Amp fuse.

**WARNING - THIS APPLIANCE MUST BE EARTHED
IMPORTANT**

The wires in the mains lead are coloured in accordance with the following code:


Green and yellow:	Earth
Blue:	Neutral
Brown:	Live



If the plug is a moulded-on type, the fuse cover must be re-filled when changing the fuse using a 13 Amp Asta approved fuse to BS 1362. In the event of losing the fuse cover, the plug must NOT be used until a replacement fuse cover can be obtained from your nearest electrical dealer. The colour of the correct replacement fuse cover is that as marked on the base of the plug.

- B) If your appliance is not fitted with a plug, please follow the instructions provided below:

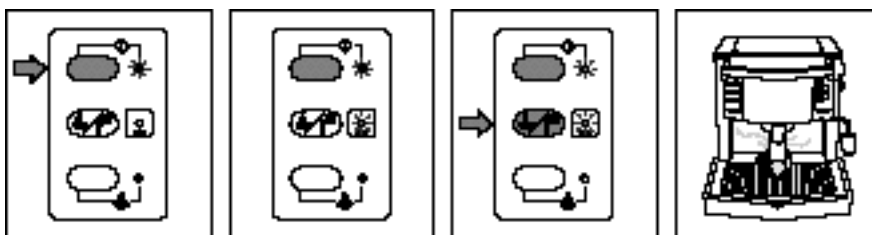
As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The green and yellow wire must be connected to the terminal in the plug marked with the letter E or the earth symbol  or coloured green or green and yellow.

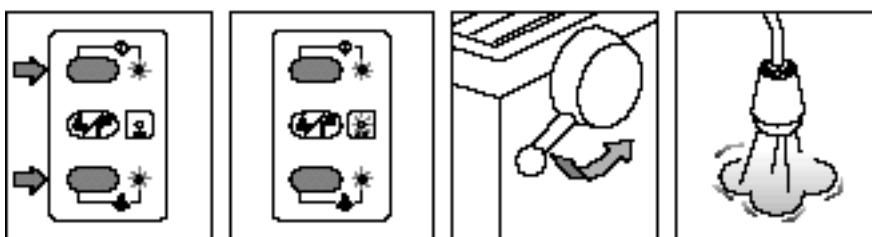
The blue wire must be connected to the terminal marked with the letter N or coloured black.

The brown wire must be connected to the terminal marked with the letter L or coloured red.

T O M A K E C O F F E E



T O M A K E S T E A M



T O M A K E H O T W A T E R

